

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	11 November	2020	
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas,	Constituent Liaison	
	NAME	Po	OSITION
Transmitted by:			
·		ield Office Executive	
	NAME	Po	OSITION
Were electronic files sent?			
YES ☑	$No \square$		
How many people are current	ntly being cohorted	l/quarantined due to si	ckness?
Number of people currently	cohorted/quaranti	ned due to sickness:	1
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently formally	counted in this facilit	y?
Number of people mo	ost recently forma	ly counted in the facili	ty: 280
How many people formally of	counted in this fac	ility describe themselv	es as the following gender?
Female: 19			
<i>Male:</i> 261			
Nonbinary: 0			
Prefer not to say: 0			

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 7
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 40
How many people have left the facility this week?
Number of people who left the facility this week: 45
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 100
Female: 19
Male: 81
COVID-19 CONFIRMED CASES*: New Cases this week: Total to date since March 30, 2020:
Detainees: 19
ICE Employees: 0
GEO Employees: 48
DOCUMENTS RECEIVED: Daily Kitchen Opening and Closing Checklists
RECEIVED \(\overline{\mathcal{D}}\) Not Received \(\overline{\mathcal{D}}\)
Daily Foods Production Service Records
RECEIVED \square NOT RECEIVED \square
Temperature Logs
RECEIVED ☑ NOT RECEIVED □
Law and Leisure Library Logs $ReceiveD \square$ $Not ReceiveD \square$
Medical Staffing Update NOT RECEIVED □ Medical Staffing Update
$RECEIVED lacksquare Not Received \Box$

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on November 9th, 2020. All population numbers current as of November 13th, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Johnny Choate, Warden, provided the weekly update on medical staffing as of November 13th, 2020

- 1-Health Services Administrator
- 0- Admin. Assistant *
- 1- Medical Doctor
- 2- PA's
- 13-RN's*
- 12-LPN's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1- part-time psychologist
- 1 Medical Administrative Assistant

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 10/30-11/06 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 11/13/20 121 Confirmed Detainees on ice.gov as of 11/13/20

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID-19. They were informed that they have forty-eight (48) staff members, GEO, that have tested positive this week. No ICE employees. They also reported nineteen (19) new positive cases this week amongst the detainees.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

^{*}Staffing changes

^{**}Per required GEO reporting to local agencies

	_
Crow's staff inquired if flu shots have been administered or offered to detainees.	
Per ICE: "Flu shots are being offered to detainees."	
Rep. Crow staff confirmed that a round of staff testing began last week, with a large number of tests being reported by CDPHE this week. Due to high rates of COVID in the community, it is not known whether staff were exposed at the facility or in the community. Assessment of detainee exposure to positive staff is ongoing at the time of this report	

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 1 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce
	Scramble	Cream Gravy	Green Beans
	Diced Pr	Whipped Potatoes	Tossed Salad
	Tortilla	Carrots & Peas	Dressing
	Salsa	Pinto Beans	Garlic Bread
	Margar	Margarine	Fruit
	Sugar	Fruit Cobbler	Fortified Sugar Free Bevorage
	Coffee	Fortified Sugar Free Tea	•
	Milk 2 %		
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Cassoro
	French Toast	Mixed Vegetables	Beans
	Syrup	Rice	Cabbage
	Turkey Sausage	Tossed Salad	Cornbread
	Margarine	Dinner Roll	Margarine
	Sugar	Margarine	Brownie
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %	Dressing	. Crimed Odgar 1 red Deverage
WEDNESDAY	Farina	Beef and Bean Burnito	Polish Sausage
LEGUAT	Coffee Cake	Spanish Rice	Polish Sausage Refried Beans
	· · · · · · · · · · · · · · · · · ·	•	Grilled Potatoes
	Turkey Sausage Fruit	Hominy	***************************************
		Salsa	Salsa
	Sugar	Cheese	Tortilla
	Coffee	Combread / Margarine	Peaches
	Milk 2 %	Tossed Salad / Dressing	Fortified Sugar Free Beverage
	Margarine	Fortified Sugar Free Tea	
THURSDAY	Cream of Rice	Fajita w/ Tortilla	Chicken Patty
	Pancakes	Grilled Onions & Bell Pepper	Green Beans
	Syrup	Spanish Rice	Corn
	T-Ham, Sliced	Salsa	Potatoes
	Margarine	Garden Salad/Dressing	Margarine
	Sugar	Refried Beans	Roll
	Coffee	White Cake / Iced	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	•
FRIDAY	Oatmeal	Taco Meat	Tuna Salad
	Scrambled Eggs	Com	Potato Wedges
	Cream Gravy	Pinto Beans	Mixed Vegetables
	Biscuit	Salsa	Shredded Lettuce / Dressing
	Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Ketchup
	Coffee	Tortillas	Yellow Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
SATURDAY	Dry Cereal		
SHIONDAI		Chicken Salad	Salisbury Steak
	Fried Eggs	Vegetarian Beans	w/ Gravy
	Bread / Margarine	Corn Salad	Rice
	Fresh Fruit	Lettuce	Greens
	Jelly	Bread	Salad w/ Dressing
	Sugar	Pineapple Cake	Cornbread
	Coffee	Fortified Sugar Free Tea	Margarine
	Milk 2 %		Fortifled Sugar Free Beverage
SUNDAY	Oatmeal	Turkey Ham, Sliced	Beef and Bean Burrito
	Scrambled Eggs	Potato Salad	Spanish Rice
	Creamed Meat Gravy	Colesiaw	Refried Beans
	Diced Potatoes	Lettuce	Salsa
	Biscuit	Onion Slice	Lettuce
	Margarine	Bread	Dressing
	Sugar	Salad Dressing	Cheese
	Coffee	Mustard	Cake
	Milk 2 %	Fortified Sugar Free Tea	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







Secure Services IM

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:				ored AN			$\mathcal{I} \mathcal{O} \mathbf{P}$	IVI
Shift Checklist	AM	PI	_	Comments				
	No Yes	No	Yes					
All areas secure, no evidence of theft	1							
Workers reported to work, no open sores	×		X					
no skin infections	Lancard Control		X					
no diarrhea	7							
Kitchen is in good general appearance	K		×.					
All kitchen equipment operational & clean	Y		X					
All tools and sharps inventoried	7		×					
All areas secure, lights out, exits locked			X				_	*****************
DISH MACHINE	Tem	peratu	re	Wash 150+	Rinse 18	+0		
Temperature according to manufacturer's specifications		Break	fast	152	134			
and chemical agent used in Final Rinse		Lun	ch	155	188			
	Dinner			195	145			
POT and PAN SINK	Tem	peratu	re	Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used		Break	cfast	1/2	(15		200	you
		Lun	ch	l iiO	112		200	pari
		Din	ner	110	111		200	2-7711
FREEZER and WALK-IN	Temp	erature		Freezer 0°F	Walk-in	Wa	lk-in 2	
TREEE WAR THE TO				or below	35-40 °F	-	-40 °F	
Record temperatures, Freezer and Walk-ins			AM	-3.4	396	3	8.9	
Record temperatures, Freezer and Walk-ins			PM_	-6	46	2.5	<u> 5</u>	
DRY STORAGE	Temperat	ire 45	-80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			AM	68	68			
Record temperatures, Dry Storage Areas	PM			64	64	-		
Water Temps & Handwash Areas	AM 105-120 °F	0.000	M 120 °F					
	1 105 100 00							

Signature, Cook Supervisor (AM)

DATE





Secure Services M

FOOD SERVICE UNIT: 195-AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 11-3-20		//	03	Time:	0200 AM	1 Time	: 17	COP	M
Shift Checklist	A	M	PN			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		×							
Workers reported to work, no open sores		7		X					
no skin infections		>-		X					
no diarrhea		35		X					
Kitchen is in good general appearance		>		X					
All kitchen equipment operational & clean		>		X					
All tools and sharps inventoried		7		X					
All areas secure, lights out, exits locked		,		Χ.					
DISH MACHINE		Temp	eratui	·e	Wash 150+	Rinse 18	+0		
Temperature according to manufacturer's specifications			Break	fast	159	186			
and chemical agent used in Final Rinse	Lunch		156	181					
			Dinr	er	159	144			
POT and PAN SINK		Temp	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 ppm	
Final Rinse Temps determined by chemical agent used			Break	fast	115	113		Zooppry	
			Lun	ch	128	126		=Zurppm	
			Dinr	er	115	1117		11	277m
FREEZER and WALK-IN	Т	emper	rature		Freezer 0°F	Walk-in	100 2000 2000	lk-in 2	
					or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-6.8	37.8	38	3.8	
Record temperatures, Freezer and Walk-ins				PM		36	7	4	
DRY STORAGE	Temp	eratu	re 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas	PM		65	64	-				
Water Temps & Handwash Areas	AN	Л	Pl	M					
	105-12	00 °F	105-1	20 OE					
	120		105-1	20 F					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





Secure Services in

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:		1/.8	14.20	Time	:0200 AM	A Time	: (7:	30 I	PM
Shift Checklist	A		PN			Comme	THE RESIDENCE OF THE PERSON NAMED IN	d ment the contraction	
	No	Yes	No	Yes					TOTAL TOTAL CONTRACTOR
All areas secure, no evidence of theft		X		d v					
Workers reported to work, no open sores		*	7.	, ·					
no skin infections		-	7						······································
no diarrhea		K	X						
Kitchen is in good general appearance	CONT. PROD	7		1				**********	
All kitchen equipment operational & clean		7		1					
All tools and sharps inventoried		7		1					
All areas secure, lights out, exits locked				1					
DISH MACHINE	,	Temp	eratui	·e	Wash 150+	Rinse 18	80+	ALTERNACION .	
Temperature according to manufacturer's specifications			Break	fast	159	186			
and chemical agent used in Final Rinse			Lune	ch		182			
	Dinner		157	185					
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+		200 ppm		
Final Rinse Temps determined by chemical agent used			Break	fast	112	113		700 ppu	
			Lunc	ch	130	128		200 ppm	
			Dinn	er	112	1111		200	
FREEZER and WALK-IN	Te	mner	ature	NO TO SHARE WAS ASSESSED.	Freezer 0°F	Walk-in	Wal	k-in 2	11112
		- In In Ca	are can c		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	7.4	36.8	38	3.7	
Record temperatures, Freezer and Walk-ins				PM	-6.3	37.5	37	3.73	
DRY STORAGE	Tempe	eratui	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	60	68			
Record temperatures, Dry Storage Areas	PM			50	6-8				
Water Temps & Handwash Areas	AM		PN	Л				· · · · · · · · · · · · · · · · · · ·	
д	105-120	4	105-12						
	120)	116						

Signature, Cook Supervisor (AM)

11.04.2020 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

11 · 6 · 70 DATE

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Secure Services III

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:	11-05-2020	>			Time	:0700 AN	1 Time	: 17	nto I	PM
	Shift Checklist	AM PM		CALCULATION OF A		Comme				
		No	Yes	No	Yes				-	
	e, no evidence of theft		×							
Workers reporte	ed to work, no open sores		K	X						
	no skin infections		7	×						
	no diarrhea		7	4						
Kitchen is in go	od general appearance		X	2	4					
All kitchen equi	ipment operational & clean		X		4					
All tools and sh	arps inventoried		×		4					
All areas secure	e, lights out, exits locked				×					
	DISH MACHINE		Temp	eratui	e	Wash 150+	Rinse 18	0+		- Anna Paris Contraction
	ng to manufacturer's specifications			Break	fast	156	183			
and chemical agent u	sed in Final Rinse			Lun	ch	151	180			
	H. C.			Dinr	ner	155	175			
	POT and PAN SINK		Temp	eratu	·e	Wash 110 °F+	Rinse 110 °F+		200 ppm	
Final Rinse Temps de	etermined by chemical agent used			Break	fast	110	115		2041111	
				Lun	ch	125	128		widd por	
				Dinn	er	110	116		200	ppon
	FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wa	lk-in 2	T
D 14						or below	35-40 °F		40 °F	
	tures, Freezer and Walk-ins				AM	-3.5	386	3	8.9	
Record tempera	tures, Freezer and Walk-ins				PM	-4.3	395	_3:	2.7	
D14	DRY STORAGE	Temp	eratui	re 45-		Spice Room	Store Rm			
	tures Dry Storage Areas			·	AM	-68-	68			
Record tempera	tures, Dry Storage Areas	PM			68	63				
TV										
Water Temps &	& Handwash Areas	AN		PN						
		105-12		105-1	20 °F					
		170	/	120						
12	A To									

Signature, Cook Supervisor (AM)

DATE

1-6-7a

FOOD SERVICE MANAGER

DATE





Secure Services M

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 1-6-20		Time:	AM	Time:	1700	PM		
Shift Checklist	A	M	PI	M		Commer	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		V						
Workers reported to work, no open sores	1	1	y					
no skin infections	N	A	4					
no diarrhea			Vi.					
Kitchen is in good general appearance		V	ľ	·y				
All kitchen equipment operational & clean		/		4				
All tools and sharps inventoried		wor		¥				
All areas secure, lights out, exits locked				4		MANUFACTURE DESCRIPTION OF THE PARTY OF THE		
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	NA	NA		
and chemical agent used in Final Rinse	Lunch			ch	155	182-		
	Dinner		155	182				
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+ 20	00 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	NIA	NA	21	20 PAM
			Lun	ch	112-	115	20	COPAL
			Din	ner	111	115	21	DOPPEN
FREEZER and WALK-IN	Т	empe	rature		Freezer 0°F	Walk-in	Walk-i	
		1			or below	35-40 °F	35-40	
Record temperatures, Freezer and Walk-ins				AM	-4.9	36.3	39.7	,
Record temperatures, Freezer and Walk-ins				PM	-63	33.5	34	5
DRY STORAGE	Temp	eratu	re 45		Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	608	68		
Record temperatures, Dry Storage Areas	PM			62	63			
Water Temps & Handwash Areas	Al			M				
	105-12		105-1	20 °F				
	1/2	10	120					

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE





Secure Services "

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PM			Comme	nte	THE REAL PROPERTY AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO PERSONS OF THE PERSON NAMED IN COLUMN TWO PERSON	
AND ASSESSED THE PROCESSED AND ASSESSED AND ASSESSED ASSE	No	Yes	No	Yes		Commit	1115		
All areas secure, no evidence of theft	110	V	INO	103					
Workers reported to work, no open sores	\.	1	X						
no skin infections	X	A	1.						
no diarrhea		1	1×						
Kitchen is in good general appearance		V	1	7					
All kitchen equipment operational & clean				7					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked	9-212-3	A Italia		X					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+		MAN PROPERTY OF	
Temperature according to manufacturer's specifications			Break		NIA	NIA			
and chemical agent used in Final Rinse	Lunch			155	182				
	Dinner		155	185	-				
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+	200 [רוו רוו	
Final Rinse Temps determined by chemical agent used			Break		alamana.	- Continues - Cont		Zooppm	
			Lunc	ch	TIO	11'2		OU	1001
			Dinn		VIO	112		1100	Pilini
FREEZER and WALK-IN	Те	mner	ature	-	Freezer 0°F	Walk-in	Wa	lk-in 2	Pila
					or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.8	36.5	3.7		
Record temperatures, Freezer and Walk-ins				PM	-6.2	32.6	30	1.4.	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm		1	
Record temperatures Dry Storage Areas				AM	63	60			
Record temperatures, Dry Storage Areas	PM			63	63		·		
Water Temps & Handwash Areas	AM		PN	Л		AMIN'S EN EQUI EXPOSES BIOLOS SERVICIOS ES ES ES ES	alester lecture		
	105-120	°F	105-12	20 °F					
	120		120)					

Signature, Cook Supervisor (AM) FOOD SERVICE MANAGER



FOOD SERVICE MANAGER



Secure Services M

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

		00.	11/0	CRE		Д			
Date: 11-8-20				Time	: AN	1 Time	: 14)/) P	PM
Shift Checklist	A	M	PI	M		Comme			
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1							
Workers reported to work, no open sores	N	114	X						
no skin infections		1	×			***************************************			
no diarrhea	N	IA	X						
Kitchen is in good general appearance		v		80					
All kitchen equipment operational & clean		1		4		***************************************			
All tools and sharps inventoried		~		X					
All areas secure, lights out, exits locked				4				A-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	
DISH MACHINE	Contractor (de la Salvinia de maio	Temp	oeratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		NIh	NIA			
and chemical agent used in Final Rinse			Lun	ch	156	181			
	Dinner		1.56	180					
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+ 200		opni	
Final Rinse Temps determined by chemical agent used			Break	fast	NIA	N/iA	NIO		ppm
		900	Lun	ch	112	115			ppm
			Dinr	ner	117	11.5		2001	9
FREEZER and WALK-IN	Т	empe	rature		Freezer 0°F	Walk-in	Wal	lk-in 2	1 100
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.0	39.1	37	7.5	
Record temperatures, Freezer and Walk-ins				PM	-683	32.4	30	1.6	
DRY STORAGE	Tempe	eratu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	69	68			
Record temperatures, Dry Storage Areas				PM	63	6-8			
Water Temps & Handwash Areas	AM		PI	M					
	105-12	0 °F	105-1						
	120		120)					
Signature, Cook Supervisor (AM)	6-2	0		Signatu	ure, Cook Supervi	sor (PM)			

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Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: 11/9/2020

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	71.2	103.6		<u></u>
South-B	70.5	103.2		
South-C	72.7	103.2		
South-D	74.0	103.7		
South-E	73.5 no+	162.9		
South-F	not	n/a		
South-G	72.2	/03.4		
South-L	73.9	163.2		
South-M	74.3	102.9		
South-N	72.3	103.7		
South-X	72.3	103.7		
South-Y	73.9	103.0		
South-Z	70.0	163.4		
South SMU	73.7	103.9		
South SM - Shower 3				
MED ISO- Room 1	N/A	72.1	N/A	N/A
MED ISO- Room 2	N/A	72.1	N/A	N/A
MED ISO- Room 3	N/A	72.1	N/A	N/A
MEDICAL	72.1	163.4		

PRINT: Ethan	Eisenbaum	SIGN:	
Write Legibly			

Temperature is taken with a Fluke Mod 52 Digital Thermometer



North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

						r			,
Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
	A-1	74.0	103.5						
	A-2	71.3	103.8						
	A-3	71.9	103.4						
	A-4	72.0	103.5						
	B-1	72.9	103.2						
	B-2	72.5	/03.3						
	В-3	72.0	103.2						
	B-4	73.1	103.2						_
	C-1	72.5	103.1	<u>:</u>					
	C-2	72.7	103.1						
·	C-3	not	n/a						
	C-4	71.6	103.0						,
	D-1	not acrossed	nla				N/A	N/A	N/A
	D-2	occupied	Na				N/A	N/A	N/A
	E-1	73.2	103.6				N/A	N/A	N/A
	E-2	71.4	103.4						
	MED	71.1	104.0						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A_
_	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:	Ethan	E.Sen.	bown		SIGN:	SK	~<			
Write Legibly										
Medical Showers Temperature Log										
			Name:				Date:			
ROOM										
542	540	538	536	534	523	522		Tub Room		
103.7	103.7	103.7	103.7	163.7	103.7	103.7				
Temperature Taken with a Fluke Mod 52 Digital Thermometer										